




Impromptu cupboard comfort food!



Chaz
 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2008-07-10 17:29:00

MOOD: 😊 satisfied

MUSIC: Smithereens - Downbound Train

What I wanted was caramel rolls, but the bread robot ones require you to know you're going to want them a little ahead of time. And I was too lazy to go foraging for them out in the wide world. So I made butterscotch biscuits.

I preheated the oven: 400 degrees. I combined two cups of flour, a tablespoon of baking powder, one teaspoon of salt, four teaspoons of sugar, and about three-quarters--say, a scant teaspoon--of cinnamon in a big bowl. Then I used my pastry cutter (which doesn't cut pastry; it cuts semi-solid fats into the dry ingredients for pastry) to mix a quarter cup of butter into the dry stuff until the bits of butter were about the size of teeny rice grains. (I was worried that part could be a little physical, but cutting in the fat is more about patience than oomph, so not a problem.)

Then I hauled out the remains of a bag of butterscotch chips I had left over from melting some on the top of something. Probably about a quarter cup of chips in the bag; I tossed them in the bowl. Chopped pecans would have been nice to add, but I didn't have any.

I poured in three-quarters of a cup of milk and stirred just 'til blended. (Remember about the baking powder? Don't overmix baking powder...) (Which means that, even though this dough is a bit stiff, it wasn't too tough to mix it with a spoon.) (Maybe I should find a stand mixer. Except I have no place to put it.)

I plopped the dough, evenly divided, into greased muffin pans. (It filled ten of the cups.) Pans in the oven, bake for twelve to fifteen minutes, or until the highest parts of each lump of dough are browned. Turn them out on a cooling rack. Split and eat with butter. Or, if you're feeling really self-indulgent, butter and cinnamon sugar. Or cinnamon honey butter (which I didn't have,

but I wish I did).

Necessity is the mother of dessert.

TAGS: recipes



[locked] Dream Journal

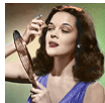
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets. Puppets. Poppet puppets. Scary.

52 comments



[Ometotchtli](#)

July 11 2008, 01:05:52 UTC COLLAPSE

And tonight we can haz mooovie.



[cvillette](#)

July 11 2008, 01:11:37 UTC COLLAPSE

mooovie.

I should catch a nap.



[trollcatz](#)

July 11 2008, 01:24:35 UTC COLLAPSE

I'd send nap music, but by the time I got it uploaded, you'll be asleep. *g*



[reneears](#)

July 11 2008, 01:41:17 UTC COLLAPSE

Reaing this makes me hungry. Heck, if I couldn't have the bicuits, I'd just mainline the butterscotch chips.



[reneears](#)

July 11 2008, 03:06:15 UTC COLLAPSE


Oh, geez. ReaDing, of course, and biScuits. See what happens when I don't hit preview. *headdesk*

 [cvillette](#)

July 11 2008, 03:22:02 UTC Edited: July 11 2008, 03:23:10 UTC [COLLAPSE](#)

hngry mks our typng weed *g*



 [Ometotchtli](#)

July 12 2008, 21:41:36 UTC [COLLAPSE](#)

And the icon of ME is from where? Because I need that icon, yessss I do.



 [renesears](#)

July 13 2008, 02:25:45 UTC [COLLAPSE](#)

It's from *Watership Down*. Definitely applies to all wascally wabbits. :)

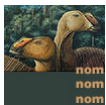


 [colomon](#)

July 11 2008, 13:22:48 UTC [COLLAPSE](#)

mainlining butterscotch chips, mmmmmm.

Deleted comment



 [cvillette](#)

July 11 2008, 03:22:48 UTC [COLLAPSE](#)

gd ktchn smll!

Deleted comment



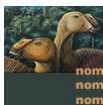
 [cvillette](#)

July 12 2008, 01:12:29 UTC [COLLAPSE](#)

Wait for DVD.

I'm always interested in recipes!

Deleted comment



Re: BBQ chicken

 [cvillette](#)

July 12 2008, 17:05:25 UTC [COLLAPSE](#)

Balsamic vinegar is crammed with eureka. Yes. Sounds easy and yummy!

Me being me, I'd probably throw in some Scoville Factor--serrano peppers minced tiny, crushed reds, sliced jalapeños (not all at once)--and minced garlic and/or onions. But most almost-two-year-olds frown on the pepper option.



 [txanne](#)

[July 11 2008, 02:47:05 UTC](#) [COLLAPSE](#)

I've been meaning to ask you--what kind of bread robot do you have? I think I want one. And can I combine shoggoth and robot? Look, it's Slipstream Cookery Girl!




 [cvillette](#)

[July 11 2008, 03:27:07 UTC](#) [COLLAPSE](#)

on aop--wbbs kik me f i post more. L8R!!!!




 [batwrangler](#)

[July 11 2008, 14:24:20 UTC](#) [COLLAPSE](#)

When I last had a shoggoth, I was able to use my bread robot for it, but it took some experimenting to get it right, and I didn't keep notes. One of the good things about shoggoths is that they are prolific enough to allow for lots of experimentation. :)

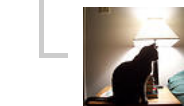


 [cvillette](#)

[July 12 2008, 01:14:33 UTC](#) Edited: [July 12 2008, 01:14:53 UTC](#) [COLLAPSE](#)

OK. You can combine shoggoth and robot, but you need to add yeast that that point, and the shoggoth doesn't really sit long enough to develop much flavor.

And my robot is a pretty old Cuisinart.



 [txanne](#)

[July 12 2008, 12:27:02 UTC](#) [COLLAPSE](#)

Good to know. Thanks. (And it's good to see you around here again. I missed you.)



 [cvillette](#)

[July 12 2008, 12:52:21 UTC](#) [COLLAPSE](#)

? I haven't gone anywhere--

(Welcome)



 [txanne](#)

[July 12 2008, 12:56:32 UTC](#) [COLLAPSE](#)

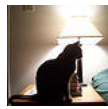
You got kinda quiet for a while there, is all.



 [cvillette](#)

[July 12 2008, 13:25:40 UTC](#) [COLLAPSE](#)

I'm trying not to spend so much time online.



 [txanne](#)

[July 12 2008, 13:31:10 UTC](#) [COLLAPSE](#)

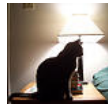
Good point. I'm spending more time online than I ought purely because I don't wanna pack.
:-/



 [cvillette](#)

[July 12 2008, 13:35:46 UTC](#) [COLLAPSE](#)

Give everything away! (Tactic has served me well.)



 [txanne](#)

[July 12 2008, 13:43:01 UTC](#) [COLLAPSE](#)

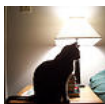
Noooooooo, not the books! :-) I'm giving away a lot of stuff, honest.



 [cvillette](#)

[July 12 2008, 13:47:54 UTC](#) [COLLAPSE](#)

Are you going to read it again? Can you get it from a library? Is it a personal fetish object? (If I kept books, I couldn't survive in this apartment.)



 [txanne](#)

[July 12 2008, 13:54:26 UTC](#) [COLLAPSE](#)

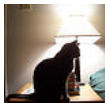
I did that already--I donated almost a whole car-trunk-full to the library. But I have an awful lot of reference, foreign, and out-of-print things that would be very hard to replace. Oh hai, I r profeshunal reedr. Buks r profeshunal rekwiremint.



 [cvillette](#)

[July 12 2008, 13:55:58 UTC](#) [COLLAPSE](#)

Soon, library of congress in your brain!



 [txanne](#)

[July 12 2008, 14:01:32 UTC](#) [COLLAPSE](#)

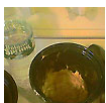
Dude! I would never get *anything* done. It's bad enough that I had to get a friend to pack my books--it's the only way to avoid being mesmerized.



 [barsukthom](#)

[July 11 2008, 02:58:08 UTC](#) [COLLAPSE](#)


You could mount the mixer on one of those tv arms, & just pivot it up & out of the way when not in use. And then it'd be semi-dynamic kitchen art!



 [cvillette](#)

[July 11 2008, 03:24:56 UTC](#) [COLLAPSE](#)


But thrs no out of the way there!

 [jimsmyth](#)

[July 11 2008, 03:55:25 UTC](#) [COLLAPSE](#)

How tall are your ceilings? Working out a stand-mixer storage solution will keep us happily diverted from Robot Shoggoth technology (which HAS to lead to Things Kitchens Were Not Meant To Know).



 [barsukthom](#)

[July 11 2008, 12:42:00 UTC](#) [COLLAPSE](#)

Perhaps from the ceiling? A pneumatic shaft that lifts it out of the floor?

 [cvillette](#)

[July 12 2008, 17:07:14 UTC](#) [COLLAPSE](#)

Pending approval of downstairs neighbors.

 [cjtremlett](#)

[July 11 2008, 03:14:41 UTC](#) [COLLAPSE](#)

Yay for cooking posts!

I learned the not overmixing baking powder lesson the hard way.

"Necessity is the mother of dessert." belongs in a quote list, in the same section as "Life is uncertain; eat dessert first."



 [eljefe](#)

[July 11 2008, 04:17:11 UTC](#) [COLLAPSE](#)

I had cinnamon rolls after dinner. nom nom nom.



 [mattador](#)

[July 11 2008, 04:32:18 UTC](#) [COLLAPSE](#)

Mmm, that sounds delicious, I love butterscotch. Actually, I probably love it too much- especially if I can get caramel, butterscotch, and toffee all in the same dessert.

Let us know how the movie is!


 [beatriceeagle](#)

[July 11 2008, 05:49:01 UTC](#) [COLLAPSE](#)

Butterscotch...biscuits.

Why have I never heard of something *this* amazing?



 [inaurolillium](#)

[July 11 2008, 07:13:57 UTC](#) [COLLAPSE](#)

I guess you still have a way to go before you're all healed, especially if cutting butter into dough was daunting (hug!), but I can't help feeling like YAY WE HAZ R CHAZ BAK!

Those sound awesome, hon. And if I had the power to do so, I would send you a little bitty pocket dimension so you could have a bigger kitchen, and also flames for your stand mixer.

Excuse me, I must now go figure out what sort of booze I have so that I can mix up something with it and dull the ow of standing on very uneven concrete floors for eight-plus hours.




 [cvillette](#)

[July 12 2008, 13:28:23 UTC](#) [COLLAPSE](#)

Poor feet. I would offer to rub them, but there's a cast and a continent in the way.



 [inaurolillium](#)

[July 12 2008, 19:08:53 UTC](#) [COLLAPSE](#)

Aw. You are such a sweetie.

I will take your offer in the spirit it is meant, but even if you were here and uncasted, I would say thanks but no thanks. I am too ticklish to enjoy footrubs.



[troubadourasong](#)

[July 11 2008, 08:38:06 UTC](#) [COLLAPSE](#)

Sounds absolutely delicious!

What could I use to replace the butterscotch chips? (No chance to get them here. I could hit the British giftshop, get a bag of fudge and crumble it into little pieces - would that be too soft?)



 [akiko](#)

[July 11 2008, 13:32:59 UTC](#) [COLLAPSE](#)

Germany, huh? Hmm, you could try the weird imported food section in a major department store. I once found Mountain Dew and marshmallows in the basement of Ahrens. Or you could make puppy dog eyes at American people on the internet and trade a couple bags of chips for some Milka. *whistles innocently*

Butterscotch chips are firm like chocolate chips - they're designed to get soft but not really melt under normal baking conditions (although they will melt under normal melting conditions). I think toffee bits would be brilliant as a substitute - they'll be a little crunchier than the chips would be, but they'd get a little melty goo around the outside. And they're in the same flavor family.

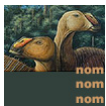


 [troubadourasong](#)

[July 18 2008, 07:29:04 UTC](#) [COLLAPSE](#)

You can't get Milka? Oh my. Get in touch when it becomes unbearable!

Personally, I am more into hardcore chocolates: organic stuff with 80% (or even more) cocoa. Combined with a super large coffee latte, mmmh!



[cvillette](#)

[July 12 2008, 17:13:19 UTC](#) [COLLAPSE](#)

Yep, crunched-up hard toffee will work. Or chopped-up chewy toffee. Not sure what's available there; there's a tasty Canadian kind that comes in candy-bar size slabs. That's right. Mackintosh's.

[troubadourasong](#)

[July 18 2008, 07:23:26 UTC](#) [COLLAPSE](#)

Toffee is available, thank goodness. I'll try it with fudge as well, though, because I'm totally hooked on that stuff...



[batwrangler](#)

[July 11 2008, 14:09:01 UTC](#) [COLLAPSE](#)

Mmmmm. Sounds delish.

(Ps. How were [tamnonlinear](#)'s brownies?)

(Pps. If you would like some real maple syrup (or maple sugar or maple butter), I have a connection.)



[cvillette](#)

[July 12 2008, 13:27:04 UTC](#) [COLLAPSE](#)

Brownies = good.

I can get maple syrup here!!!!



[batwrangler](#)

[July 12 2008, 14:32:37 UTC](#) [COLLAPSE](#)

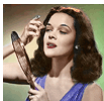
The real stuff, made from trees? I have friends that have a sugar house and we wait until they are nearly done boiling to get our syrup, so we get the darkest, tastiest syrup of the season.



[cvillette](#)

[July 12 2008, 15:40:20 UTC](#) [COLLAPSE](#)

You can get Vermont Grade B at Trader Joe's.



[Ometotchtli](#)

[July 12 2008, 17:23:50 UTC](#) [COLLAPSE](#)

Brownies = good, my ass. Brownies = *crack*. I ate two of them. They spoiled me for sex.



[fidelioscabinet](#)

[July 11 2008, 19:11:40 UTC](#) [COLLAPSE](#)

This has nothing to do with butterscotch, but surely there's someone you know at work who could be convinced to eat one of these without knowing they were anything more than the standard sausage balls. Armadillo eggs, complete with Special Yolks.

It would probably be unnecessary cruelty to make one or two with habaneros, wouldn't it?



[cvillette](#)

July 12 2008, 01:13:17 UTC

COLLAPSE

If they weren't made with habaneros, most of my coworkers would complain that they couldn't detect any heat.



[fidelioscabinet](#)

July 13 2008, 16:34:19 UTC

COLLAPSE

Ah, capsacin connoisseurs! I know a couple of people like that.

[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets. Puppets. Poppet puppets. Scary.